



CASCADE HILLS COUNTRY CLUB

LUNCH MENU

• HILLSIDE BITES •

ROASTED TOMATO
& GARLIC HERB CHEESE DIP 13
marinara | boursin | mozzarella
garlic butter ciabatta

SHRIMP MARTINI • GF 21
poached jumbo shrimp | citrus avocado salsa
house horseradish cocktail sauce | fresh herbs
grilled lemon wheel

ALE-BATTERED ONION RINGS 10.5
thick-cut sweet onion | pale ale battered
Cajun ranch dip

BAY-SPICED LUMP CRAB CAKE 19
Dijon aioli | arugula salad | pickled cucumber | bacon

BAKED FETA 16
Greek yogurt | lemon | oregano | mozzarella
pomodoraccio tomato | naan

• BOWLS & GREENS •

FRENCH ONION
AU GRATIN 8 | 10
croutons | gruyère | muenster

CHILLED AVOCADO
& CUCUMBER
SOUP • GF 8 | 9
citrus | Greek yogurt
basil oil | microgreens
toasted pepitas

CHCC
CHEESEBURGER
9 | 11
cheddar | lettuce
tomato | onion | pickle

CAESAR 9 | 12
romaine | crouton | parmesan | Caesar | anchovy | cheese crisp | grape tomato

GREEK • GF 9.5 | 12.5
iceberg | romaine | tomato | cucumber | scallion | feta | kalamata | chickpea
pickled beet | Greek vinaigrette

SUMMER CHOPPED • GF 13
iceberg | arugula | radicchio | feta | corn | red onion | tomato | cucumber
herbed garlic buttermilk dressing | potato matchsticks | bacon crisps

WATERMELON SALAD • GF 13
watermelon | whipped feta | cucumber ribbons | pickled red onion | mint
chili-lime vinaigrette | toasted pistachios | microgreens

SALAD ADDITIONS FROM THE GRILL
Chicken 8 | Shrimp 11 | Ahi Tuna 11 | Salmon 11 | Beef Tenderloin 14

• HILLS HANDHELDS •

All handhelds served with a side of house-made potato chips & a pickle spear, unless otherwise noted.

CHCC SALAD MELT 14
grilled english muffin bread | cheddar & swiss
sliced tomato | choice of tuna or chicken salad

BLACKENED MAHI TACOS 19
roasted poblano crema | arugula | tomato corn relish
queso fresco | pickled onion | flour tortillas

RIBEYE FRENCH DIP 18
shaved ribeye | caramelized onion spread
gruyère cheese | provolone | grilled hoagie roll | au jus

THE SLAW & ORDER 18
house-smoked pastrami | sweet & spicy vinegar slaw
smoked paprika aioli | Swiss cheese | grilled swirl rye

CAJUN CHICKEN SANDWICH 17
blackened chicken breast | boursin cheese | pickled onion | iceberg lettuce
tomato | blue cheese bacon aioli | grilled brioche bun

• CLUBHOUSE SIGNATURES •

BUILD YOUR OWN OMELETTE 16
three eggs | choice of toast & cheese
choice of 3 fillings: ham, bacon, sausage, spinach,
bell pepper, mushrooms, onion, tomato, avocado
add an ingredient 1.5 | all vegetable option | 14

CHARRED CORN
& QUINOA SUCCOTASH • GF 22
charred sweet corn | heirloom tomatoes
grilled zucchini | red peppers | basil vinaigrette
pickled red onion | crispy chickpeas

CHERRY CHICKEN SALAD BOWL 18
grapes | celery | toasted almonds
creamy poppyseed dressing | lettuce | nut bread
gluten free available without nut bread

SMOKED BURNT-END
MAC-N-CHEESE 24
sweet barbecue burnt ends | baked five-cheese mac
toasted garlic breadcrumbs

THAI COCONUT CURRY BOWL 21
coconut red curry | baby bok choy | snap peas
bell peppers | tofu | jasmine rice | Thai basil
lime wedges

AHI TUNA POKE • GF 25 | 17
basmati rice | edamame | pickled carrot
pickled onion | cucumber | avocado | scallion
sesame | ginger soy | sriracha aioli

CHARGRILLED BOURBON
BARBECUE SALMON 30.5 | 20
fingerling & sweet corn hash | grilled asparagus
haystack onion crisps

CAJUN SHRIMP PENNE 25
blackened shrimp | sweet corn
heirloom cherry tomatoes | spinach
Cajun cream | parmesan | microgreens

GRILLED CHILI LIME CHICKEN • GF 24
grilled marinated boneless chicken breast
jasmine rice | tomato corn relish
roasted poblano crema | queso fresco
pickled onion | micro cilantro | tortilla crisps

SEARED GREAT LAKES PERCH 33 | 19
cornmeal-dusted Great Lakes perch | sweet corn
edamame | heirloom cherry tomatoes
roasted fingerling potatoes
lemon beurre blanc | crispy capers

• CASCADE CRAFT BURGERS •

*Cascade Hills' custom blend steakburger is carefully crafted from cuts of bottom sirloin, brisket, & short rib;
blended for an exceptional beef flavor.*

CLUBHOUSE BURGER 16
BACON CHEDDAR BURGER 17.5

PEBBLE CREEK MUSHROOM SWISS 17
DOUBLE DOUBLE AMERICAN 17

All burgers served well-dressed on a grilled pretzel roll with lettuce, tomato, onion, & pickle.
Served with a side of house made potato chips.

• ON THE SIDE •

7.5 Each | All vegetables can be steamed plain upon request | Ask your server about gluten free options

PARMESAN RISOTTO • GF
pecorino Romano | fresh herbs
ROASTED FINGERLING POTATOES • GF
BASMATI RICE • GF
HOUSE TRUFFLE FRIES
SWEET POTATO FRIES
CLOWN FRIES or STEAK FRIES
HASH BROWNS

HEIRLOOM CARROTS • GF
STEAMED BROCCOLI • GF
SAUTÉED SPINACH • GF
GRILLED ASPARAGUS • GF
STEAMED GREEN BEANS • GF
SAUTÉED PEBBLE CREEK MUSHROOMS • GF
FRESH SEASONAL FRUIT & BERRIES • GF
STEAMED BROCCOLINI • GF

*Notice: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.*